Reynolds School District
Weekly Lesson Plan/Assignments/Homework
Teacher: R. Dunn Subject: Intro to Family

Reynolds Jr.-Sr. High School Week of: 2-19 to 2-23,18 week 5 Grade: 9

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Monday

Academic Standard #11.3.9B

Objective #

Lesson Objective: Identify the cause, effect and prevention of microbial contamination, parasites and toxic chemicals in food.

Resources: Choices magazine, March 2017, "This Football Player Had a Secret Eating Disorder: Close Reading/ Critical Thinking sheets, Annotated Reading and Vocabulary sheets.

Details: Read/discuss article, complete worksheets, go over.

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Tuesday

Academic Standard # 11.3.9B

Objective #

Lesson Objective: Same

Resources: Video, "Spoiled Rotten", video worksheet, kitchen safety/food safety reference sheets, find the mistake sheets, food lab information sheets, quiz. How safe of a chief are you sheets.

Details: View and discuss video, begin safety sheets. Kitchen/food safety.

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Wednesday

Academic Standard # 11.2.9 C, D 11.3.9 G

Objective #

Lesson Objective: Assess the effectiveness of the use of teamwork and leadership skills in accomplishing the work of the family. Analyze the space requirements for a specified activity to meet a given need, kitchen. Analyze the application of physical and chemical changes that occur in food during preparation and preservation.

Resources: Text, Info sheet," A good recipe will tell you", ws "Reading a recipe", Recipe basics & cooking terms review sheets, workbook, word search and quiz.

Details: Go over recipe information sheets, complete ws reading a recipe. Read text pages 221-223, complete study guide as go, complete wb page 66, take quiz. Start cooking terms sheet.

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Thursday

Academic Standard # 11.2.9 D, 11.2.12 C, 11.3.9B,F,G

Objective #

Lesson Objective: Analyze the space requirements for a specified activity to meet a given need. Analyze teamwork and leadership skills and their application in various family and work situations. Identify the cause, effect and prevention of microbial contamination, parasites and toxic chemicals in food. Hypothesize the effectiveness of the use of meal management principles. Analyze the application of physical and chemical changes that occur in food during preparation and preservations.

Resources: Text, Art of measuring/measuring techniques, abbreviations sheets, workbooks and quiz. Video, Math in measuring.

Details: Review abbreviation/measuring sheets, text pages 227-229, complete wb page 67, complete

measuring quiz, practice measuring various ingredients as time allows.

Friday

Academic Standard # Same Objective #

Lesson Objective: Same

Resources: Same Details: Continue yesterday.

^{*}Lesson plans are subject to change due to unforeseen reasons.